

DUCKHORN[®]

VINEYARDS



2016 Napa Valley Cabernet Franc



At Duckhorn Vineyards, we have been working with Napa Valley Cabernet Franc for over a quarter century, exploring its ability to add elegance and complexity to our blends and its capacity to produce stand-alone wines of stature and sophistication. Incorporating valley floor fruit with an emphasis on older vines, low yields and warmer vineyards, our Cabernet Franc offers beautiful varietal notes of dark cherry, raspberry and red currant with hints of tobacco leaf and graphite.

In the Vineyards

2016 offered another near-perfect vintage in Napa Valley! While much-needed rain during the winter months helped to replenish our reservoirs, a dry spring and summer, with moderate temperatures and plenty of sunshine, led to another early harvest. Our first white grapes came into the winery on August 3rd, with the remainder of our whites following at an even, steady pace. A few weeks of ideally timed cool weather in early September provided additional hangtime, yielding bright acids and beautifully articulated flavors in our early ripening reds. Warm, dry weather for the remainder of the season allowed the rest of our grapes to develop rich, concentrated flavors, with polished tannins and wonderful complexity.

Comments from the Winemaker

Grown under the warm Napa Valley sun, this gorgeous Cabernet Franc begins with enticing aromas of dark fruit, chocolate and baking spices. Bold and full-bodied, the palate reveals both sweet and savory elements, with flavors of blackberry, cocoa powder and anise, as well as hints of saddle leather, graphite, bay leaf and laurel peeking through. Well-structured tannins provide a beautiful framework throughout, carrying the wine to a luxurious fruit and spice finish.

Varietal Content

93% Cabernet Franc, 3.5% Merlot, 3.5% Malbec

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 8 – September 30

Average Sugar at Harvest: 27.6° Brix

Cooperage

100% French oak

Barrel Aging: 16 Months

50% new, 50% neutral

Production and Technical Data

Alcohol: 14.9%

0.48 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.87